

BAR MENU

OYSTER BAR

Gulf Oysters on the Half-Shell*

cocktail sauce, horseradish, crackers 9.95 (½ dozen) / 16.95 (dozen)

BBQ Oysters

flash fried oysters, Crystal BBQ sauce,
housemade blue cheese dressing 12.95 (½ dozen) / 20.95 (dozen)

**There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.*

STARTERS

Shrimp Bienville

Gulf shrimp “stuffed” with mushrooms, Parmesan cheese,
butter & herb breadcrumbs 12.00

Chargrilled Garlic Bread

a whole braided Italian loaf, with garlic-Parmesan butter 11.00

Alligator Boudin Balls

3-mustard sauce, apple pepper jelly,
sweet pickled green tomatoes 10.75

Crispy Catfish Bites

with lemon Cajun tartar sauce for dipping 11.00

GUMBO - SOUP - SALAD

Alligator Sausage & Seafood Gumbo

rich dark roux, trinity, fresh herbs 8.95

Soup of the Day

ask about Chef Vazquez’s seasonal special 8.00

House Chopped Salad

romaine hearts, French bread croutons,
roasted tomato dressing, red onions, cucumbers,
shaved Parmesan cheese 8.25

OUR SIGNATURES

BBQ Oyster Po-Boy

lettuce, tomato, red onion, housemade blue cheese dressing,
Creole potato salad 17.95

Wood Grilled Redfish & Sautéed Lump Crabmeat

tasso ham & roasted mushroom
Pontalba potatoes, lemon butter sauce 33.50

HAPPY HOUR!

MONDAY - THURSDAY / 3-5 PM, IN THE BAR

SHRIMP 3 WAYS - \$8

Fried | Wood-Grilled | Boiled; Served with 3 sauces: cocktail, remoulade, and our signature Crystal-honey butter sauce

\$3 LOCAL DRAFT BEERS

\$5 HAND-SHAKEN DAIQUIRIS

HAND-SHAKEN DAIQUIRIS

Our fresh versions of the World-Famous Bourbon Street Daiquiri

MANGO TANGO

Bacardi Gold Rum,
Mango Nectar,
Lemon Juice,
Basil 10

PINEAPPLE PARADE

Old New Orleans Cajun
Spiced Rum, Praline
Liqueur, Pineapple
Juice, Cream 11

GATOR BITE

Pineapple-Infused
Tequila, Jalapeño
Sugarcane Syrup,
Lime & Cilantro 10

GET IT IN A GO CUP!

YEP, IT'S LEGAL HERE...

RED FISH GRILL LEMONADE

Stoli Vodka, Pomegranate & Basil Lemonade 10

EL JEFE MARGARITA

El Jimador Blanco Tequila, Bauchant Orange Liqueur,
Fresh Citrus, Agave, Salt Rim 13

CAT 5 HURRICANE

Cruzan Aged Light & Dark Rum, Fresh Juices, 151 Float 11

HONEYSUCKLE MULE

Cathead Honeysuckle Vodka, Pressed Lime, Ginger Sugarcane Syrup 13

BEERS ON DRAFT

NOLA Blonde Ale 6

American Blonde Ale – New Orleans, LA (4.9% Abv)

Bayou Teche - Rajun Cajun 6

Kolsch – Arnaudville, LA (4.8% Abv)

Abita Amber 6

Vienna Lager – Abita Springs, LA (4.5% Abv)

Great Raft - Southern Drawl 6

American Pale Lager – Shreveport, LA (5.20% Abv)

NOLA Hopitoulas 8

India Pale Ale – New Orleans, LA (6.0% Abv)

TAKE HOME A PIECE OF RED FISH GRILL!

Oyster Shucker Apron w/Logo 45

T-SHIRTS: White w/Logo 18 | Blue Tie-Dyed w/Logo 22

Redfish Pin 7 | Black or Red Logo Cap 18

Abita Red Fish Grill Pint Glass 4